

## Old Fashioned Double-Crust Chicken Pot Pie

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- 2 cups cooked and hand-pulled or cubed chicken
- 1 1/2 cups cubed, peeled potatoes
- 1 1/2 cups frozen mixed vegetables
- 6 tablespoons unsalted butter
- 6 tablespoons all-purpose flour
- 2 cups chicken stock or broth
- 1/2 teaspoon kosher salt, or to taste (see notes)
- 1/2 teaspoon freshly cracked black pepper, or to taste
- 1/2 teaspoon dried rosemary, crushed
- 1/2 teaspoon dried thyme, crushed
- Up to 1 1/2 cups whole milk or half and half (half and half preferred)
- 2 [homemade pie crusts](#), or 1 box refrigerated pie crusts (Pillsbury recommended), softened to room temperature

1. Preheat oven to 425 degrees F.
2. Add cubed potatoes to a microwave safe dish. Cook on high for 3 minutes; add mixed vegetables, return to microwave for 3 minutes longer on high, or until potatoes are tender.
3. In a large skillet, heat the butter over medium heat; add the flour in a tablespoon at a time, stirring in before adding the next. Cook, stirring constantly until mixture is bubbly and there are no remaining lumps, about 5 minutes.
4. Slowly begin to incorporate the chicken stock, stirring vigorously until fully incorporated. Add in the seasonings and stir in well. Remove from the heat, add the salt, pepper, rosemary and thyme. Stir in the milk or half and half, a little at a time, until mixture reaches desired consistency and is smooth. You may not need it all.
5. Stir the chicken into the cream mixture, then add the potatoes, the carrots and peas; mix well. Taste and adjust seasonings as needed.
6. Unroll one of the pie crusts and use a rolling pin to stretch dough. Place into a 9-inch, ungreased deep dish, glass pie plate. Gently press the crust down into the bottom and edges of the pie plate.
7. Pour the hot filling into the crust and immediately top with the remaining crust, tucking the top crust up under the edges of the bottom crust. Flute the edges and cut vents into the top of the crust.
8. Bake immediately for 15 minutes. Remove and place strips of foil around the edges of the crust to prevent overbrowning if needed. Return to oven for an additional 15 to 25 minutes, or until crust is golden brown and filling is bubbling.
9. Let stand for 5 minutes before cutting.

Notes: May also start with a whole chicken that you boil yourself (reserve resulting stock to use), or use any leftover chicken, canned, drained chicken or a deli rotisserie chicken, however, consider salt and other seasonings in those, before adding more to your dish. When using a packaged, salted chicken stock/broth, don't add salt right away. Prepare, add other seasonings,

taste and adjust for salt. You often won't need any. Okay to substitute 1 (16 ounce) well-drained, canned mixed vegetables; no need to precook.

Use a deep dish pie plate for this recipe. Make sure that the oven is preheated and at temperature before filling the pie crust, because you want to fill the pie, top it and put it into the oven immediately to bake. You may have some filling leftover, depending on the size of your potatoes. Sometimes I use my deep, cast iron chicken fryer for a more rustic pot pie.

May also make into individual pot pies. One pie crust will give you two double crust 5" pies. Bake those at 425 degrees F for about 25 minutes, or until filling is bubbly and crust is browned.

*Variation:* For beef pot pie, substitute cubed, cooked beef and beef broth. Prepare as above. May also use chopped, cooked baked ham.

*Biscuit Batter Topping:* Prepare the filling as above, eliminate the pie crusts and make a batter using 1 cup of all-purpose flour, whisked together with 1/2 teaspoon of salt, and 1-1/2 teaspoons of baking powder. Stir in 1 cup of milk, blend together and add 1/4 cup of butter that has been melted. Pour batter on top and bake at 400 degrees F for for about 35 to 45 minutes, or until crust browns.

*Drop Biscuit Topping:* Prepare the filling as above, eliminate the pie crusts and make a dough using 1-1/2 cups all-purpose flour, whisked together with 1/2 teaspoon salt and 1-1/2 teaspoons baking powder. Stir in 1/2 cup milk, more or less, and add 1/4 cup butter that has been melted, stirring until a soft dough forms. Spoon in dollops on top of the filling and bake at 400 for about 30 to 40 minutes, or until mixture is bubbly and biscuits are lightly browned and cooked through.

*Cornbread Topping:* Prepare the filling as above, eliminate the pie crusts and make a batter whisking together 1 cup of all purpose cornmeal, 1 cup of all purpose flour, 1 tablespoon of baking powder and 1/2 teaspoon of salt. Add 1 cup of half and half or whole milk, 1/4 cup (1/2 stick) of melted and cooled butter and 2 large eggs. Pour batter on top and bake at 425 degrees F for for about 30 to 40 minutes, or until crust browns.

*Mini Hand Pies:* Use a small ramekin to cut out circles, approximately 4 inches in size. Let the filling cool before spooning several tablespoons of filling into each circle, folding over and sealing the edges. Cut vents into each pie and bake in a preheated 425 degree oven on a Silpat or parchment covered baking sheet, approximately 25 to 30 minutes, or until golden brown and filling is hot.

*Bubble Up Pot Pie Casserole:* Preheat oven to 375 degrees F. Prepare filling as above. Butter a 9 x 13 inch baking pan. Cut 12 refrigerated biscuits into quarters and scatter in pan. Pour filling all over biscuits, toss to make sure all are coated. Bake, uncovered, 40 to 45 minutes or until bubbly and puffy and biscuits are cooked through.

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